Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of the Claims:

1. (Currently amended) A method of dispensing a frozen aerated food product comprising
   filling a container with a frozen aerated food product,
   transporting the container from the site of filling to a site at which the frozen aerated food product is to be dispensed,
   locating the container in a dispensing apparatus, and
   discharging food product in the container through an outlet of the container so that the frozen aerated food product flows out of the container, wherein the container has at least two compartments (A) and (B), said compartments being gastightly separated from each other by an at least partially movable wall, compartment (A) containing a propellant and compartment (B) containing the food product, compartment (B) being provided with a valve.

2. (Previously presented) A method according to claim 1 characterised in that the filling of the container takes place by introducing the propellant into compartment (A), up to where a gauge pressure of between 1 bar and 10 bar is reached, then the food product is introduced into compartment (B) until a gauge pressure of between 5 bar and 12 bar is reached.

3. (Previously presented) A method according to claim 1 wherein the food product is an ice cream product containing freezing point depressants in an amount of

between 20% and 40% w/w and between 0% and 15% fat, the freezing point depressants having a number average molecular weight $<M>_n$ following the following condition:

$$<M>_n =< -8 \text{ FAT } +330$$

Wherein FAT is the fat level in percent by weight of the product.

4. (Previously presented) Method according to claim 3 wherein the freezing point depressants are made at least a level of 98% (w/w) of mono, di and oligosaccharides.

5. (Canceled)

6. (Previously presented) The method according to claim 1 wherein the dispensing apparatus is equipped with an insulated casing and the ice cream containers are partially covered by a generally cylindrical casing made of eutectic plates.

7. (Previously presented) The method according to claim 6 wherein the casing is made of insulating foam.

8. (Previously presented) The method according to claim 6 wherein the casing comprises insulating foam panels.

9. (Previously presented) The method according to claim 1 wherein the dispensing apparatus is designed to releasably hold one or more containers vertically inverted, i.e., with the valve at the bottom.

10. (Previously presented) The method according to claim 1 wherein the dispensing apparatus is equipped with a storage cabinet adapted to contain additional filled containers.

11. (Currently amended) The method according to claim 2 wherein the food product is introduced into compartment (B) until a gauge pressure of between ~~5 and~~ 12 bar and above 8 bar is reached.

12. (Previously presented) The method according to claim 3 wherein the food product is an ice cream product containing freezing point depressants in an amount of between 20% and 40% and above 25% w/w.

13. (Previously presented) The method according to claim 3 wherein the ice cream product contains between 2% and 12% fat.

14. (New) The method according to claim 1 further comprising maintaining product temperature below -15°C for up to 8 hours with a thermal insulator which surrounds each ice cream container wherein the dispensing apparatus is equipped with said thermal insulator.